

# Anabel Daugherty

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## TECHNICAL SKILLS

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### Cuisine Styles

French • Mediterranean • Italian • Pastry

### Kitchen Skills

Cost Control

### Operations

Catering • Event Planning • Inventory Management • Supplier Negotiation • HACCP

### Soft Skills

Team Leadership • Time Management • Training

## SUMMARY

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Proven Chef experienced at scaling teams and processes across startup, comfortable working cross-functionally.

## EMPLOYMENT HISTORY

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### Sous Chef — Heaney - Cronin (2018-04-04 - 2021-02-28)

- Maintained food cost under 28% with vendor negotiations and waste controls.
- Managed kitchen of 6 staff, implementing cross-training and reducing labor overtime.

### Line Cook — Hagenes, Larkin and Boyle (2016-12-28 - Present)

- Maintained food cost under 26% with vendor negotiations and waste controls.
- Designed seasonal menu increasing revenue by 13% through optimized dish pricing.
- Managed kitchen of 29 staff, implementing cross-training and reducing labor overtime.

### Executive Chef — Quigley, Reinger and Rutherford (2017-08-13 - Present)

- Maintained food cost under 33% with vendor negotiations and waste controls.
- Designed seasonal menu increasing revenue by 30% through optimized dish pricing.

### Line Cook — Beahan - Paucek (2023-09-02 - 2025-04-18)

- Designed seasonal menu increasing revenue by 39% through optimized dish pricing.
- Maintained food cost under 27% with vendor negotiations and waste controls.
- Catered private events for up to 117 guests with 95%+ client satisfaction.

## EDUCATION

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B.A. Hospitality Management, Tillman, Luettgen and Kuvalis College (2022)